

BILTONG STARTERS

MADE THE TURN 'n TENDER WAY

BILTONG

Turn 'n Tender's own sliced beef biltong.

BILTONG CARPACCIO

Dressed with Grana Padano shavings, rocket 'n olive oil.

GRILLED BILTONG

Marinated 'n grilled biltong, unique to Turn 'n Tender.

BILTONG PÂTÉ

Our own creation. Served with slices of toasted French loaf.

BILTONG BOARD

A selection of our sliced beef biltong, biltong carpaccio, marinated 'n grilled biltong, biltong pâté 'n dry wors, perfect for sharing.

DRY WORS

Our finest in-house dry wors.

BILTONG 'n DRY WORS

Take home the tender taste of our biltong 'n dry wors. Please enquire with your waitron. Price on request.

STARTERS

BEEF SHORT RIB RASHERS NEW

BBQ spiced short rib rashers

LAMB TAILS NEW

Braised 'n slow cooked with tomato, onion, garlic, celery 'n served with a dollop of pap.

FOCACCIA-STYLE BREAD

Topped with cheddar 'n grated biltong. Flavoured with garlic 'n herbs.

GRANA PADANO CRUMBED MUSHROOMS NEW

Deep-fried 'n served with sun-dried tomato, parsley, onion 'n garlic butter sauce.

TRINCHADO

Beef cubes with peri peri, tomato, onion 'n garlic.

CHICKEN LIVERS

Pan-fried chicken livers served in plain or peri peri cream sauce.

STEAK TARTARE

Raw minced fillet prepared to perfection the Turn 'n Tender way.

SNAILS

Served in brandy 'n garlic butter sauce with a dash of cream.

CALAMARI

Tender calamari tubes grilled 'n served with your choice of fresh lemon butter, peri peri or sweet chilli 'n coriander sauce.

CALAMARI SQUID HEADS

Deep-fried in a light batter 'n served with your choice of tartare sauce or peri peri sauce. Subject to availability.

CURRIED PRAWNS

Shelled prawns in a fragrant creamy curried coconut sauce with a touch of garlic, served with toasted French loaf. Subject to availability.

MARROW BONES

Cooked in their own broth with salt 'n fresh parsley.

Prepared with red wine, tomato, mushroom, garlic 'n onions.

SOUPS NEW

GOULASH

Tender beef cubes in a rich broth with onion, carrots, potato 'n a touch of garlic.

SEAFOOD

Tomato 'n cream base, with mussels, shelled prawns, calamari, white wine 'n garlic

BUTTERNUT

With a touch of cream.

TOMATO

Tomato with a dash of white wine served with Grana Padano cheese

SALADS

HOUSE

Fresh rocket, tomato, red onion, cucumber, hard-boiled egg, provolone cheese 'n green olives on a bed of crisp lettuce.

FRENCH

Fresh rocket, tomato, red onion, cucumber, avo* 'n carrot on a bed of crisp lettuce.

GREEK

Fresh rocket, tomato, red onion, cucumber, feta 'n Kalamata olives on a bed of crisp lettuce.

BLUE CHEESE

Fresh rocket, tomato, red onion, cucumber, avo*, carrot 'n grated blue cheese on a bed of crisp lettuce, served with a creamy blue cheese dressing on the side.

CHICKEN

French salad topped with tender chicken fillet strips marinated in your choice of peri peri, fresh lemon 'n herb, BBQ or sweet chilli 'n coriander. Add halloumi.

70

STEAK 'n ROCKET

French salad topped with tender steak cubes, rocket 'n feta 'n dressed with a balsamic vinegar 'n red wine reduction.

CAESAR

Cos lettuce, Grana Padano shavings 'n anchovy fillets, drizzled with Caesar dressing 'n served with toasted French loaf.

Add chicken.

Add an egg.

*Subject to availability.

GRILLS

CHOOSE FROM PLAIN GRILLED, ORIGINAL TURN 'n TENDER BASTING, CHILLI BASTING, DRY PEPPER COATING OR FRESH HERBS 'n SPICES.

FILLET

A prime cut so tender it melts in your mouth. The discerning steak lover's choice.

SIRLOIN

A succulent cut with just enough fat to enhance its flavour.

RUMP WITH FAT

A juicy tender cut with a layer of fat.

POINT RUMP

Our signature cut of rump with a thick layer of fat.

RUMP - NO FAT

A juicy tender lean cut.

RUMP ESPETADA

350g Tender rump chunks prepared with a sherry, garlic 'n mixed herb rub 'n skewered the old-fashioned way with bay leaves.

T-BONE

500g Portion of a juicy 'n tender favourite.

ENTRECÔTE

350g Steak cut from the rib, with natural fat that gives it extra flavour.

CUT FOR TWO

700g Steak for sharing, served with two sides 'n two sauces.

LONG-CUT SIRLOIN

800g Steak for two, topped with chimichurri 'n served with two sides.

OSTRICH FILLET

300g Fillet medallions prepared with dry pepper coating or Turn 'n Tender basting.

LAMB LOIN CHOPS

Four 140g succulent 'n juicy T-bone-style chops.

200g 160 | 300g 200 | 400g 240

130 | 160 | 200

130

165 | 205

130 | 160 | 200

185

195

175

RUMP SIRLOIN FILLET
360 | 360 | 415

345

205

HALF FULL
155 | 235

LAMB RIB CHOPS

Four 80g chops pan-fried with olive oil, fresh lemon 'n oregano for delicious flavour.

LAMB STEAK

Slow-cooked in a rich brown gravy, served with feta 'n butter beans.

DEBONED LEG OF LAMB

800g Deboned leg of lamb for sharing. Delicately spiced, carved at the table 'n served with two sides.

PORK LOIN RIBS

Our tender pork ribs are expertly basted 'n prepared

BEEF SPARE RIBS

Tender, meaty, sticky 'n delicious.

GRILLED BOEREWORS

Turn 'n Tender's own pure beef boerewors. Best served with pap 'n gravy. Add a fried egg.

LAMB POTJIE

A South African classic made with juicy lamb cuts 'n slow-cooked for tenderness.

OXTAIL POTJIE

Our legendary recipe of traditional braised oxtail, slow-cooked in red wine.

COMBOS

200g TENDER STEAK 'n CALAMARI

A succulent 'n juicy 200g rump or sirloin steak 'n tender grilled calamari tubes or calamari squid heads. Should you prefer fillet, add R42.

200g TENDER STEAK 'n BOEREWORS

A succulent 'n juicy 200g rump or sirloin steak 'n boerewors. Should you prefer fillet, add R42

SPARE RIBS 'n SPRING CHICKEN

Sticky 'n delicious ribs 'n a half spring chicken bursting with flavour.

SPARE RIBS 'n 200g TENDER STEAK

Sticky 'n delicious ribs 'n a succulent 'n juicy 200g rump or sirloin steak. Should you prefer fillet, add R42.

SPARE RIBS 'n CALAMARI

Sticky 'n delicious ribs 'n tender grilled calamari tubes or calamari squid heads.

OUR MAINS ARE SERVED WITH A CHOICE OF CHIPS, RICE, BAKED POTATO, BAKED SWEET POTATO, MASH, PAP 'n GRAVY, VEGETABLES OR A SIDE SALAD.

HALF FULL
120 | 170

215

380

175 | 290

150 | 245

110

10

205

205

165

155

BEEF PORK
200 | 220

205 | 240

180 | 215

THE LEGEND OF THE FOUR BROTHERS

MERVYN'S MAGIC 235
600g French-trimmed prime rib.

STEVEN'S SENSATION 205
300g Rump or sirloin topped with mussel, white wine, garlic 'n cream sauce. Should you prefer fillet, add R42.

HOWARD'S HOWLER 190
300g Rump or sirloin topped with melted cheddar 'n pepper sauce. Should you prefer fillet, add R42.

BRIAN'S BOWL OVER 199
500g Rib-eye on the bone.

STEAKS OF THE WORLD

CHOOSE FROM A 300g RUMP OR SIRLOIN STEAK WITH ONE OF THE FOLLOWING INTERNATIONAL TOPPING:

SOUTH AFRICAN 🇿🇦 215
Cheese 'n grated biltong sauce, topped with Biltong slices. Should you prefer fillet, add R42.

ARGENTINIAN 🇦🇷 190
Chimichurri (onion, red pepper, garlic, chilli, parsley, white wine vinegar, olive oil 'n lemon juice). Should you prefer fillet, add R42.

FRENCH 🇫🇷 180
Tangy sun-dried tomato butter with parsley, onions 'n garlic. Should you prefer fillet, add R42.

ITALIAN 🇮🇹 180
Italian tomato chutney with onion, oregano, balsamic vinegar, garlic 'n a touch of butter 'n brown sugar. Should you prefer fillet, add R42.

GREEK 🇬🇷 190
Rosemary, oregano butter 'n roasted garlic. Should you prefer fillet, add R42.

AMERICAN 🇺🇸 250
600g French trimmed prime rib grilled with coarse salt 'n burnt butter, thinly sliced off the bone.

SEAFOOD

KINGKLIP FILLET 215
Served with fresh lemon butter sauce or dry-grilled.

BAKED KINGKLIP FILLET 235
Baked in a mild curry 'n coconut sauce with a touch of garlic 'n spinach.

SCOTTISH SALMON 235
Plain-grilled or prepared with soya 'n sesame seeds

CALAMARI 135
Tender calamari tubes grilled 'n served with your choice of fresh lemon butter, peri peri or sweet chilli 'n coriander sauce.

PRAWNS
Grilled in fresh lemon butter or peri peri sauce. Please enquire with your waitron on availability 'n price.

POULTRY

* CHOOSE FROM PERI PERI, FRESH LEMON 'N HERB, BBQ OR SWEET CHILLI 'N CORIANDER SAUCE.

SPRING CHICKEN* HALF FULL
95 | 145
Young 'n full of flavour.

DEBONED HALF CHICKEN* 160
A half chicken with the wing

CHICKEN BREAST FILLET* 100
Flame-grilled tender chicken fillets.

CHICKEN SCHNITZEL 115
Golden-crumbed schnitzel. Add cheese or mushroom sauce. 37

EXTRAS

OPTIONAL EXTRA FOR A LITTLE MORE.

DEEP-FRIED OR PAN-FRIED ONION RINGS 35

SAUTÉED MUSHROOMS 47

CHIMICHURRI SAUTÉED MUSHROOMS 50

GRILLED BOEREWORS 45

DESSERTS

BAKED CHEESECAKE 65
BAR-ONE®. Plain. 55

OREO® CHOCOLATE MOUSSE 60
Oreo® biscuits, chocolate mousse 'n whipped cream.

CHOCOLATE VOLCANO 67
Delicious melt-in-your-mouth chocolate pudding served with vanilla ice cream.

ITALIAN KISSES 55
Served with whipped cream.

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Sauce Advertising 61930



BRING THE LEGEND HOME

Turn 'n Tender
STEAKHOUSE

f/TurnNTender @TurnnTender @turn_n_tender www.turnntender.co.za

BURGERS

200g PURE GROUND BEEF
OUR BURGERS ARE SERVED WITH A CHOICE OF CHIPS, RICE, BAKED POTATO, BAKED SWEET POTATO, MASH, PAP 'N GRAVY, VEGETABLES OR A SIDE SALAD.

CLASSIC 88
Topped with grilled onions 'n good old-fashioned pink sauce.

CHEESE 99
Topped with sliced cheddar 'n served with cheese sauce on the side.

MUSHROOM 99
Topped with creamy mushroom sauce.

PEPPER 99
Topped with creamy pepper sauce.

SPECIALITY BURGERS

JACK DANIEL'S® 125
Topped with a Jack Daniel's®, onion 'n chilli marmalade.

SMOKED MOZZARELLA 'n BILTONG 118
Topped with sliced smoked mozzarella 'n grilled biltong slices.

VEGETARIAN

VEG PLATTER 115
A selection of fresh vegetables 'n halloumi. Served with a choice of starch.

VEG CURRY 110
Mixed vegetables prepared in a creamy curried coconut sauce with a touch of garlic, served with your choice of a side.

GRANA PADANO CRUMBED AUBERGINE STACK 100
Deep-fried 'n layered with provolone 'n goat's cheese. Served with tomato 'n onion sauce 'n a touch of garlic 'n basil.

SAUCES

CHIMICHURRI Argentinian marinade. 40

SNAIL Brandy 'n garlic. 70

BORDELAISE With marrow bones, mushrooms 'n port. 57

MUSHROOM 'n FETA 48

CHEESE, MUSHROOM, PEPPER, GARLIC OR MADAGASCAN GREEN PEPPER 37

MONKEY GLAND OR PERI PERI 35

BLUE CHEESE 45